

# Mohamed Esmail

## Executive Chef



## Contact

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## Personal Info

### Date Of Birth

Welcome . I am . Head Chef . Professional French, Western, Italian, Eastern, Egyptian and seafood. Good at managing the kitchen. Good at making menus and preserving waste. He holds a training course at the Higher Institute for Tourism and Hotels, Egoth. I love want a new challenge to gain new experiences and expand the profession of the kitchen department on the basis of love and respect. We are all one team that is good at reducing cost and recycling to be sold to reduce cost other than saving in Nasriyat while preserving quality. Quality is appreciated and respected. I live in Alexandria Egypt. The goal is to find a job to fulfill my self ambition and gain new skills, experience and information in the field of cooking. I love being in a position where I can contribute to a team environment while helping my business owner achieve their financial goals a

## Experiences

Head Chef 5/2022 - XXXX XXX

### VIP Palace – Alexandria Egypt

Head Chef 2/2021 – 4/2022

### Freelance Catering – Alexandria Egypt

Head Chef 1/2013 – 1/2021

### AWA Food Solution Catering – Alexandria Egypt

Head Chef 3/2009 – 12/2012

### Acacia Resort Acacia Nights Hall – Alexandria Egypt

Sous Chef 4/2006 – 1/2009

6/11/1976	
<b>Natiionality</b>	
Egyptian	
<b>Gender</b>	
Male	
<b>Languages</b>	
Arabic	Native
English	Beginner
<b>Skills</b>	
Communica- tion .	Good
Teamwork .	
Problem Solving .	
Work Ethics	
Creativity .-	Good
Culinary Arts.-	
Cost Manage- ment	
Engineering	Good
And	
Development Of The Menu.	
Employee Training .	
Innovation	
And	
Development	
Food Safety .-	Good
The Quality .-	

<b>Downtown Rustic Hall And Fianco Banquet – Alexandria Egypt</b>	
Head Chef	<b>3/2004 – 2/2006</b>
<b>Luce Café And Restaurant Mamoura Beach – Alexandria Egypt</b>	
Head Chef	<b>1/2003 – 1/2004</b>
<b>Abu Auf Seafood Restaurant – Khartoum 2. Sudan</b>	
Head Chef	<b>1/1998 – 12/2002</b>
<b>Egyptian Shooting Club – Alexandria Egypt</b>	
Chef de party hot	<b>1/1997 – 1/1998</b>
<b>Metropole Paradise Inn Hotel – Alexandria Egypt</b>	
Sous Chef	<b>1/1996 – 1/1997</b>
<b>International Automobile Club – Alexandria Egypt</b>	
Demi chef de party	<b>10/1994 – 12/1995</b>
<b>El Salamlek Palace Hotel Montazah – Alexandria Egypt</b>	
Chef de party hot	<b>1/1993 – 9/1994</b>
<b>Chef De Party Hot – Alexandria Egypt</b>	
Commi Chef 1	<b>6/1991 – 1/1993</b>
<b>Master Resort, Cairo–Alexandria Desert Road, Kilo 106 – Alexandria Egypt</b>	

Hazard Analysis And Critical Points	
Taste. French Cuisine. Italian Kitchen	Advanced
American Cuisine. Egyptian Oriental Cuisine. Sea food .	Good
International Cuisine	Good

## Courses

### 2/2013

HACCP ISO \_ ISO 2002  
\_ ISO 14001 \_ ISO 18001  
\_ ISO 9001

### 2/1996

Culinary arts

## Education

Culinary arts **1/1994 – 1/1996**

### egoth

A two-year training diploma at the Higher Institute for Tourism and Hotels (EGOTH). very good

## Hobbies

**Ping Pong Table Tennis \_ Internet \_ Meditation**